

Mirafiore

CASA E. DI
MIRAFIORE



Dolcetto d'Alba
DOC

REGION

Piemonte

VARIETY

100% Dolcetto

Vineyard location: Village of Serralunga d'Alba

Elevation: These high and mid-hillside (300-350 m asl) vineyards face south east and south west

Soil: Rich in clay and calcareous marl

Vinification: The fermentation is traditional, lasting 8-10 days in stainless steel vats at controlled temperature (25°C) and the malolactic fermentation takes place in concrete tanks before the end of November.

Ageing: In big and medium size oak barrels (20-140 hl) for two months before bottling, then is released after further 6 months of bottle ageing.

TASTING NOTES

Deep ruby-red with violet highlights. The fine, fruity bouquet has very persistent, clear-cut overtones of violet, blueberry, black cherries and rosemary. The taste is agreeably dry, and its pleasant almondy aftertaste brings out its fullness with soft tannins.

FOOD PAIRINGS

it is excellent served with hot starters, pasta dishes, not over-elaborated meats and fresh and medium aged cheeses.